

Irshad Hussain Dar

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Summary of professional career.

Highly efficient and customer-oriented Manager with **12+** years of experience in food and hospitality
Forward thinking multi-tasker able to analyze situations and costs and successfully determine profitable outcomes.

Skills and Abilities:

- Communication: Ability to communicate well within the team to make sure the right information reaches the right person on-time.
- Sales: Commitment towards achieving the budget while creating and exceptional Food and Beverage offerings.
- Team player: A team player who thinks that the team who works together grows together. Custodian and responsible for teams growth.

Organizational experience:

August 2017-Till date: Outlet Manager –The Dolphin Restaurant(All Day dining) at Golden Tulip Dana beach Resort, Half Moon Bay, Saudi Arabia.

- Budgeting for Food and Beverage department and concluding with expected ROI and departmental profit.
- P&L – Handling the departmental P&L for more productivity during the pandemic.
- Plan – Plan our new cost cutting measures to increase the departmental profit.
- Accomplishes department objectives by managing staff; planning and evaluating department activities.
- Maintain manpower resource by recruiting, selecting, orienting, and training employees.
- Ensures a safe, secure, and legal work environment.
- Develops personal growth opportunities.
- Team motivation.
- Managing Budget and Keeping Costs under Control
- Ensuring Health and Safety Standards

February 2017-July 2017: Assistant Outlet Manager – Oriental Specialty, HYATT, Amritsar, India

Responsible for

- Key responsible person for people's growth and over all development through extensive training and personality development sessions.
- Overall in-charge of restaurants process setting and smooth the process to achieve overall success of the department
- Taken up the role of a Sales Manager to maintain the organic business and pullback the footfalls in the restaurants by maintaining the build-in relationships with the bookers and curating the Food and Beverage experience for new accounts
- Conducting forecast meetings to create a strategy and build-up a path to achieve department's goals
- Conducting marketing meetings to make sure the Food and Beverage offerings of the hotel remains uplifted
- Planning the Menu

- Ensuring Best Customer Service.
- Oversea the dining area, supervises food and beverage service staff in accordance with operating policies. Creates a positive team atmosphere among Team
- Maintain operating costs.
- Provide feedback and coaching to the team regularly.

February 2012-December 2016: Team Leader - Oriental Bar & Kitchen at Park Hyatt Hyderabad, India.

Responsible for:

- Ensure that hotel brand standards and SOP's are consistently implemented.
- Work with fellow staffs and manager to ensure that the restaurant achieves its full potential.
- Complete the daily responsibilities that are set for each individual shift. Complete closing duties, including restocking items.
- Conduct monthly inventory checks on all operating equipment and supplies. Take an active role in coaching and developing junior staff.

July 2011 - December 2011: Associate Oriental Blossom, Aditya Sarovar Premiere Hyderabad, India.

Responsible for:

- Establish and improve the reputation of the hotel by offering a very personalized style of service as per the hotels standard operating procedures.
- Timely attend all the telephone calls using clear and professional language, and answer telephones using appropriate telephone etiquette.

January 2010 - June 2011: Banquet Associate (The Park Hotel Visakhapatnam), India.

- Ensure maintenance of equipment and proper usage
- Prepare and submit monthly tip distribution record
- Participated in Monsoon ball and winter ball sit down dinner many times
- Check all function rooms to ensure they are ready, with all equipment in good working order

June 2009-Nov 2009: Industrial Trainee, (The Park Vishakhapatnam), India.

- Worked in all the outlets over a period of 22 weeks, in all the departments including back of the house.

Academic Credentials:

- M.Sc. Hotel Management & Catering, Annamalai University Tamil Nadu, India 2008-2011
- Graduate in Science, Degree College, Kashmir University, India 2006-2008

Personal Details:

- Language proficiency: English, Hindi and Arabic.
- Technical Proficiency: MS office, Excel, Opera, Citrix, and Materials control system. IScala business

management system, Hyperion financial management and OASYS H2A

- Hobby: Cricket
- Height and Weight: 175 and 70 KG
- Marital status: Married
- Passport details: V1880277, Valid from 18/08/2021 to 17/08/2031, Place of issue Riyadh.
- Permanent Address: Jammu & Kashmir, India

- Date
- Place: Saudi Arabia.

(IRSHAD HUSSAIN DAR).